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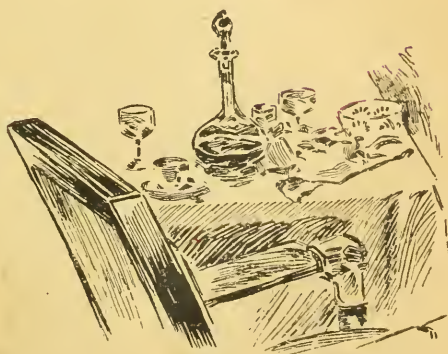
UNITED STATES OF AMERICA.







Desserts For Everybody's Table





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DESSERTS

FOR

Everybody's Table

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THINGS WELL TO KNOW

Water or milk, a pint is a pound.

One cup of butter is one-half a pound.

One cup of flour is four ounces.

One cup of sugar is seven ounces.

One cup of molasses is twelve ounces.

Two cups of sugar weigh one pound.

Two cups of butter weigh one pound.

Two tablespoonfuls of melted butter is one ounce.

Two tablespoonfuls of sugar is one ounce.

Two tablespoonfuls of flour is one ounce.

Butter size of an egg weighs one-half ounce.

One tablespoonful of liquids weighs one-half ounce.

One quart of sifted flour weighs one pound.

Ten eggs weigh one pound.

Five cups of sifted flour equals one pound.

Eight tablespoonfuls are one gill.

One wine glass is half a gill.

TIME TABLE

FOR

CAKE, PUDDINGS, CUSTARDS

Sponge Cake bakes in forty-five minutes.

Rich Cake bakes in one hour.

Fruit Cake bakes in two hours.

Cookies bake in fifteen minutes.

Baked Puddings bake in one hour.

Boiled Puddings boil in three hours.

Custards bake in fifteen minutes.

Pie Crust bakes in half an hour.

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DESSERTS

SNOW PUDDING.

Soak $\frac{1}{2}$ box gelatine in a cup of cold water; when dissolved, pour over it 1 pint of boiling water; when cool, but not hard, add the beaten whites of 3 eggs, 3 cups of sugar, the juice of 2 lemons; pour into molds to harden. Serve with cream.

JUMBLES.

Cream together 1 pound of sugar and 1 pound of butter; add 4 eggs and a little brandy; stir in $1\frac{1}{2}$ pounds of flour; roll the cakes in powdered sugar; bake in a quick oven.

APPLE CUSTARD.

Pare and quarter 6 tart apples; take out the cores; put them in a pan with $\frac{1}{2}$ cup of water; let them simmer on the stove till soft; put them into a buttered dish; sprinkle sugar over them; beat 8 eggs with rolled brown sugar; add nutmeg to taste; stir in 3 pints of milk; pour over the apples; bake $\frac{1}{2}$ hour.

FEATHER CAKE.

Two cups of sugar; 3 cups of flour; $\frac{1}{2}$ cup of butter; 1 cup of milk; 3 eggs; 2 teaspoonfuls of yeast powder; vanilla extract to taste.

ENGLISH ROLL PUDDING.

Roll biscuit dough thin; spread on the surface any kind of fruit, jam, or jelly; roll it over and over; pinch the edges together well; tie securely in a cloth or greased tin, well covered; put the pudding on a plate in the steamer. Eat with hard sauce.

LADY FINGERS.

One cup of sugar; $\frac{1}{2}$ of a cup of butter; $\frac{1}{4}$ of a cup of milk; 1 egg; 1 pint of flour; $1\frac{1}{2}$ teaspoonfuls of yeast pow-

der; cut into small strips; roll with your hands in sugar; bake in a quick oven.

WHITE FRUIT CAKE.

One pound of sugar; 1 pound of flour; $\frac{1}{2}$ pound of butter; whites of 12 eggs; 2 pounds of citron, cut into long thin strips; 1 grated cocoanut; 3 teaspoonfuls of yeast powder. After stirring thoroughly, bake slowly as other fruit cake.

BLACK PUDDING.

One cup of molasses; $\frac{1}{2}$ of a cup of butter; 1 cup of raisins, stoned; 1 cup of sour milk; 1 teaspoonful of soda; flour to make stiff; steam three hours.

CUSTARD PATTIES.

Four eggs; 1 ounce of cornstarch; $\frac{1}{4}$ of a pound of sugar; essence of lemon; 1 pint of milk; boil all the ingredients but the eggs together, stirring all the time; when it has boiled once add the yolks of the eggs and the whites of 2; put by to cool; line some patty pans with puff paste; nearly fill them with the custard; brown them in the oven; when cool add the remaining whites, beaten, spreading on each patty evenly.

BAVARIAN STRAWBERRY CREAM.

Dissolve $\frac{1}{2}$ a box of gelatine in 1 cup of cold water $\frac{1}{2}$ hour; press 1 quart of strawberries through a sieve to remove the seeds; stir in 1 cup of sugar; add to the gelatine, stirring well; pour into a dish that can stand on ice; stir until it thickens; add 1 pint of whipped cream; when mixed pour into a mold; set away to harden.

APPLE DUMPLINGS.

Crust: One quart of flour; 2 tablespoonfuls of yeast powder; 1 tablespoonful of butter; a little salt; milk enough to make a dough that can be rolled out; roll, cut into nine pieces; put on each sliced apples; sprinkle over each a tablespoonful of sugar, a few drops of lemon extract, a pinch of cinnamon, a little butter; fold them tight; steam or bake. Serve with liquid sauce.

BISCUIT GLACÉ.

Fill fancy dishes with ice cream or water ice; add a layer

of strawberries and a layer of whipped cream. Put the fancy dishes in covered dish, surrounded with ice and salt until wanted.

BOILED RICE PUDDING.

Boil 1 large cup of rice in water for five minutes; drain off the water; add some milk to the rice; boil until soft; turn into a buttered dish; mix rice with 1 tablespoonful of butter, 1 teaspoonful lemon extract, a little nutmeg, $\frac{1}{2}$ a glass of brandy, 5 eggs, and sugar to taste; cover securely; boil 1 hour.

PEACH MERINGUE.

Beat $\frac{1}{2}$ pint of cream stiff; peel and quarter your peaches; sprinkle sugar over them; beat the whites of 4 eggs stiff; add to them 4 ounces of powdered sugar gradually; drop on a white board, that will fit in the oven, the beaten eggs by the tablespoonful; place them over a range for $\frac{1}{2}$ hour, then brown slowly in the warm oven; remove the soft part when cold, and place two quarters of the peach in the cavity; place the whipped cream on top, and serve.

POLITICAL PUDDING.

One pint of cream flavored and sweetened to taste; stir in 6 well-beaten eggs; line a buttered dish with slices of cake; pour in the cream, and lay slices of the cake on top; cover the dish securely; put in boiling water and boil 1 hour. When done, turn into a dish and let it stand 11 minutes before removing the mold, so as to not break the pudding; serve with wine sauce.

PLUM PIE.

Simmer the plums in a little sugar and water until they are tender; then take out the stones; add more sugar and let plums come to a boil; line the pie plates with rich paste; put in your plums, cover with puff paste. Bake $\frac{1}{2}$ hour.

ORANGE SPONGE.

Squeeze out the juice of 4 oranges and 2 lemons; add to the juice 3 ounces of sugar and $1\frac{1}{2}$ pints of cold water; boil this juice just once; strain; add 2 tablespoonfuls of corn starch, which has been dissolved in a little cold water; put

back on the stove and let it boil 15 minutes, to cook the corn starch. When cold, stir in 3 beaten whites of eggs, and it is ready for use.

STRAWBERRY SHORT CAKE.

Short Cake: One quart of flour, 3 tablespoonfuls of yeast powder, pinch of salt, 3 tablespoonfuls of sugar, 4 tablespoonfuls of butter, mix with milk for a soft dough; roll and bake in jelly-cake tins; when done, butter the first layer, spread evenly on this the sweetened strawberries that have been mashed; serve the second layer likewise; add whipped cream; serve at once.

BOILED BREAD PUDDING.

One quart of bread crumbs soaked in water; add 1 cup of molasses, 1 tablespoonful of butter, 1 teaspoonful of soda, 1 cup of flour; boil the pudding in a well-greased mold 2 hours. Serve with hard sauce.

FRUIT ICE CREAM.

The juice of 6 lemons and 6 oranges, 6 bananas sifted, 1 quart can of apricots, 6 cups of cold water, 6 cups of granulated sugar; place the puree strainer over a bowl, strain the juice of the lemons and oranges, and rub the apricots and bananas through with a potato masher, pouring a little water through at times to help get the fruit through; add sugar; stir until it is dissolved. Freeze.

HASTY PIE.

Place any kind of fruit, canned or fresh, in the bottom of your baking dish, to the depth of 2 inches; beat together 1 egg, 2 tablespoonfuls of melted butter, 1 small cup of milk, 1 cup of flour, 1 teaspoonful of yeast powder; spread this mixture evenly over the fruit and bake till the crust is done. Eat with hot sauce.

CUSTARD IN GLASSES.

Five eggs, 3 ounces of sugar, a few drops of lemon extract and a little nutmeg; boil all together, but the eggs; when boiled, stir in the well-beaten eggs constantly until it thickens; pour into your glasses; when cold, add a layer of jam or

jelly, and a tablespoonful of whipped cream on top of each custard.

CHOCOLATE COOKIES.

Beat to a cream $\frac{1}{2}$ cup of butter, and one tablespoonful of lard; gradually beat in 1 cup of sugar, $\frac{1}{4}$ teaspoonful of salt, 1 teaspoonful of cinnamon, 2 ounces of melted chocolate, 1 egg, 2 tablespoonfuls of milk, $\frac{1}{2}$ teaspoonful of yeast powder. Use enough flour to roll thin, about $2\frac{1}{2}$ cups.

MINCE PIES.

Four pounds of lean beef; 1 pound of suet, chopped fine; 1 pound of seedless raisins; $\frac{1}{2}$ pound of currants; 8 pounds of apples, chopped fine; 1 pint of cider; 1 pint of brandy; 1 tablespoonful of all kinds of spice, $\frac{1}{3}$ of a cup of salt, 1 teaspoonful of pepper; 3 pounds of sugar; $\frac{3}{4}$ of a pound of chopped citron; 1 glass of currant jelly; 1 glass of chopped walnuts; boil meat $2\frac{1}{2}$ hours; mix ingredients thoroughly, and let simmer $\frac{1}{2}$ day on the back of the stove.

STEAMED GRAHAM PUDDING.

Two cups of graham flour; 1 cup of milk; 1 cup of molasses; 1 cup of raisins; 1 egg; 1 teaspoonful of soda; $\frac{1}{2}$ teaspoonful of cloves, cinnamon and nutmeg; a pinch of salt; steam 3 hours.

CHOCOLATE BLANC MANGE.

Cover 1 ounce of gelatine with water; boil 1 quart of milk that you have previously stirred in 4 ounces of dissolved chocolate and 12 ounces of sugar; boil 5 minutes; add the gelatine; boil 5 minutes more; flavor with vanilla, stirring constantly until it thickens; pour into a mold. When cool, eat with cream.

WHITE VELVET SHERBERT.

Juice of 6 lemons, 3 cups of sugar, 3 pints of milk; mix well; freeze.

COBB CAKE.

One cup of sugar, 1 cup of flour, $\frac{1}{2}$ cup of butter, 3 eggs, nutmeg, pinch of salt.

FLORENTINE CREAM.

Squeeze and strain the juice of four lemons; add $1\frac{1}{2}$ cups

of sugar; add $\frac{1}{2}$ of a box of dissolved gelatine; stir in $1\frac{1}{2}$ pints of whipped cream; pour into your mold; set on the ice.

SQUASH PIES.

One quart of cooked squash; rub through a sieve; add 3 eggs; sugar to taste; 1 tablespoonful of cinnamon; 3 tablespoonfuls of lemon extract; salt; just enough milk to thin to the proper consistency.

COFFEE JELLY.

Soak $\frac{1}{2}$ box of gelatine in $\frac{1}{2}$ cup of cold water 3 minutes; pour over the gelatine 1 pint of strong coffee, boiling; when the gelatine is dissolved, add 1 cup of sugar and $\frac{1}{2}$ pint of boiling water; strain; turn into your mold. When cold serve with cream.

FROZEN PEACHES.

Halve and quarter your peaches; add 1 pint of sugar and 1 quart of water. When the sugar is dissolved, freeze.

JELLY ROLL.

Three eggs; 1 cup of sugar; 1 cup of flour; 1 heaping teaspoonful of yeast powder; $\frac{1}{2}$ teaspoonful lemon extract; bake in a large pan; spread with jelly while hot; then roll.

ORANGE SHERBERT.

One tablespoonful of gelatine; 1 pint of cold water; 1 cup of sugar; 1 pint of orange juice; $\frac{1}{2}$ cup of boiling water; soak the gelatine in $\frac{1}{2}$ cup of cold water 10 minutes; put the sugar and the remainder of the cold water in a large pitcher; add the orange juice; dissolve the gelatine in the boiling water, and add to the other ingredients; strain the whole mixture and freeze.

OATMEAL JELLY.

Soak $\frac{1}{2}$ cup of oatmeal in 1 quart of water over night; boil the meal 2 hours in the water in which it has soaked; add $\frac{1}{2}$ teaspoonful of salt and strain into a mold. Cook the meal in a double boiler.

DUTCH APPLE CAKE AND SAUCE.

Cake: One pint of flour; $\frac{1}{2}$ teaspoonful of salt; 2 teaspoonfuls of yeast powder; sift all together into a bowl; beat

1 egg in a scant cup of milk in another bowl; rub $\frac{1}{4}$ of a cup of butter into the flour; put the two mixtures together; spread in a shallow pan; cut apples in quarters and cut again; spread apples on the cake; sprinkle sugar over the apples; bake. Sauce: Mix 1 cup of sugar and 3 teaspoonfuls of cornstarch together; stir in 2 cups of boiling water; boil 8 minutes; then grate rind of $\frac{1}{2}$ of a lemon and the juice of a whole lemon and stir into the sauce; also 1 tablespoonful of butter. Boil up once; serve.

PLUM PUDDING.

One quart of milk; 3 eggs; 1 pound each of currants, raisins and suet; a little mace, clove, nutmeg, cinnamon and salt; add 1 pound of sugar; flour enough for a stiff batter. To be boiled 5 hours.

HARRISON CAKE.

One cup of butter; 1 cup of molasses; 1 cup of sugar; 1 cup of milk; 3 eggs; 5 cups of flour; 1 pound of chopped raisins; 1 teaspoonful of yeast powder; 1 tablespoonful of all kinds of spice.

TAPIOCA CREAM.

One quart of milk; 1 cup of sugar; yolks of 4 eggs; $\frac{2}{3}$ cup of tapioca; extract; 1 tablespoonful of butter; while the milk is boiling add $\frac{1}{2}$ cup of sugar and 1 tablespoonful of butter; beat the yolks and add to the rest of the sugar; stir into this mixture the tapioca; add all to the milk; let it all boil; beat the whites, and sweeten and flavor them and put on pudding when cold.

COCOANUT PIE.

One pint of milk; 2 eggs; 3 tablespoonfuls of sugar; flavor with vanilla; add a little salt and 1 cup of cocoanut.

STEAMED SUET PUDDING.

One quart of milk; 3 eggs; 1 pound of suet chopped fine; flour enough to make a stiff batter; 1 tablespoonful of sugar; 2 teaspoonfuls of yeast powder; salt.

SPONGE CAKE.

Two cups of sugar; 5 eggs; 2 cups of flour; 1 teaspoonful yeast powder; $\frac{1}{2}$ cup of milk; lemon extract; mix well.

CRISP COOKIES.

One egg: 1 cup of butter: $\frac{1}{4}$ of a cup of milk: $1\frac{1}{2}$ teaspoonfuls of yeast powder: nutmeg to taste: flour enough to roll. Baste each cooky with the white of an egg or 1 tablespoonful of sugar dissolved in $\frac{1}{2}$ a cup of water.

WINE JELLY.

One box of gelatine dissolved in warm water: then add $1\frac{1}{2}$ pints of boiling water: sweeten highly: add 1 large glass of sherry wine: boil briskly: stir in the beaten whites of two eggs at the last: then boil up once again: strain: pour into molds.

PINEAPPLE ICE.

Sprinkle 1 pound of sugar over a pineapple, peeled, and cut into very small pieces: let it stand 1 hour: then add the grated peel and juice of 1 lemon: 1 pint of water: stir well: strain through a sieve: freeze.

CREAM CUP CAKE.

Four cups of flour: 2 cups of sugar: 4 eggs: 3 cups of cream: 1 teaspoonful of yeast powder: one teaspoonful of lemon extract: mix well. When cold cut into squares two inches wide.

BAKED CORN MEAL PUDDING.

Scald 1 pint of milk: stir in slowly 1 cup of corn meal: add then a cup of chopped suet: $\frac{1}{2}$ of a cup of molasses: salt to taste: when cool add 1 pint of milk: 2 eggs: 1 teaspoonful of cinnamon: one cup of raisins: bake three hours slowly.

FRUIT CAKE.

One pound of brown sugar: 1 pound of butter: 12 eggs: 2 pounds of seedless raisins: 2 pounds of currants: 1 pound of citron: 1 nutmeg: 1 tablespoonful of all kinds of spices: 1 pound of flour: two teaspoonfuls of yeast powder: 1 cup of molasses: $\frac{1}{2}$ a cup of currant jelly, melted: 1 cup of black pepper.

APPLE SHORT CAKE.

Short Cake: One pint of flour, sifted, with two teaspoonfuls of yeast powder and a little salt: butter size of an egg: 1 cup of milk: make two layers of this dough: spread melted but-

ter on top of each and bake; when done spread with butter again: then spread evenly warm apple sauce between the layers and on the top. Serve warm, with cream.

CHOCOLATE MARBLE CAKE.

One cup of butter; 2 cups of powdered sugar; 3 cups of flour; 4 eggs; 1 cup of milk; 2 teaspoonfuls of yeast powder, sifted in the flour; take out one-half and stir into it enough grated chocolate to give it a dark color; fill your baking pan one inch deep with the light mixture; spread over it the dark mixture in broken circles; proceed in this order until all is used; flavor the light part with vanilla extract.

RICE CREAM.

Grind one cup of rice to a very fine flour; mix it with a little cold milk and a pinch of salt; stir into this mixture slowly one pint of boiling milk; add sugar, and flavor to taste; put on the stove and stir until it thickens; pour into your dish; whip up the whites of three eggs to a froth; add pulverized sugar; flavor a little; spread smoothly over the rice; set in the oven to brown a little. To be eaten cold or warm, with cream.

LEMON TARTS.

Cream $\frac{1}{4}$ of a pound of butter with $\frac{1}{2}$ a pound of sugar well; beat in the yolks of 3 eggs, juice and grated rind of 1 lemon, the 3 beaten whites stirred in at the last; line your tart dishes with good paste, pour in the mixture and bake, when cool beat three whites to a froth, sweetened and flavored; and spread on the top of each tart; return to oven to brown just a little.

ROMAN PUNCH.

The juice of 4 oranges and 4 lemons or limes; dissolve 1 pound of sugar in a pint of water; mix all together; strain; then add one pint of champagne, two gills of brandy; freeze.

DIMMOCK CAKE.

Two and one half cups of sugar; 1 cup of butter; 1 cup of milk; 2 cups of chopped seedless raisins; 5 cups of sifted flour; 4 eggs; 1 teaspoonful of yeast powder; bake slowly.

CHARLOTTE RUSSE.

Dissolve $\frac{1}{2}$ ounce of gelatine in $\frac{1}{2}$ a cup of hot milk; stir

in 1 pint of milk, the beaten whites of 2 eggs, 1 cup of sugar; flavor with vanilla extract to taste; mix well. Line a dish with sponge cake; fill with this mixture; when cool cover with the sponge cake; set away to cool on ice.

APPLE PIE.

Stew the apples till soft; stir in 1 teaspoonful each of nutmeg, cinnamon, and lemon extract for each pie; add one tablespoonful of butter; sugar to taste; a little orange or lemon peel grated in at the last improves them; line your pie plates with a good crust; fill with the apple; cover; bake in a moderate oven.

BREAD PUDDING.

One loaf of stale bread soaked in 1 pint of milk; when soft beat with a spoon until very fine; then add the beaten yolks of 4 eggs; 1 large tablespoonful of butter; 1 tablespoonful of lemon extract; salt, a pinch; 1 cup of sugar; stir again thoroughly; bake. When cool spread jelly on top, and over this spread the well beaten whites; return to the oven to brown.

CHICAGO CAKE.

Four eggs, beaten light; 2 cups of sugar; 4 cups of flour; 1 cup of butter; juice of 1 lemon; 1 nutmeg; 2 teaspoonfuls of yeast powder; salt, a little; beat thoroughly; then bake in a good oven.

ORANGE ROLL.

Make a light paste, as for pies; roll thin; lay thinly sliced oranges thickly over the dough; sprinkle plentifully with sugar; a little grated peel; roll carefully; fold the ends securely; boil in a cloth 1½ hours. Eat with lemon sauce.

CRACKER PUDDING.

Heat 1 quart of milk and pour it over 1 cup of powdered crackers; let it stand 20 minutes; then stir in the beaten yolks of 5 eggs; 2 tablespoonfuls of melted butter; one cup of sugar; ½ a teaspoonful of salt; then the beaten whites; flavor with cinnamon and nutmeg to taste; stir well, and bake carefully.

POUND CAKE.

One cup of sugar; ½ a cup of butter; ½ a cup of cream;

3 eggs; $1\frac{1}{2}$ cups of flour; 1 teaspoonful of yeast powder; 1 teaspoonful of nutmeg; beat thoroughly before baking.

LEMON PIE.

Grate the rind and juice of 2 lemons; 2 cups of sugar; butter the size of an egg; 2 tablespoonfuls of cornstarch; 4 eggs; dissolve the cornstarch in 2 cups of boiling water; add the butter and sugar; then the yolks; then the rind and juice of the lemons; line the pie plates with delicate paste; fill with the lemon mixture; when done and cool spread evenly over the pies the beaten whites, sweetened and flavored; return to the oven to brown.

RICE PUDDING.

Boil $\frac{1}{2}$ a cup of rice until soft; then stir in 1 quart of milk; salt, a little; $\frac{1}{2}$ a cup of sugar; add raisins if you choose; flavor with lemon extract and nutmeg; bake slowly, stirring occasionally.

WALNUT CAKE.

One cup of sugar; $\frac{1}{2}$ a cup of butter; 2 cups of flour; $1\frac{1}{2}$ teaspoonfuls of yeast powder; 1 large cup of chopped walnuts; whites of 4 eggs; yolks of 3 eggs; beat butter and sugar together; add the yolks, flour and milk; flour the nuts and stir in well; add the beaten whites; use lemon extract.

CUSTARD PIE.

Into 1 quart of boiling milk stir in 5 well beaten eggs; stir well; flavor with nutmeg and lemon extract; sweeten to taste; bake 20 minutes in a moderate oven.

STUFFED DATES.

English walnuts chopped fine and mashed; if dry, moisten a little with hot water; flavor with a little almond extract; remove stone from date and fill carefully.

PHILADELPHIA ICE CREAM.

One quart of cream; 1 cup of sugar; 1 tablespoonful of vanilla extract; mix all together until the sugar is dissolved; pour into the freezer; turn twenty minutes regularly; then pack and let stand one hour. The cream is of a light, snowy texture and increases in bulk considerably.

ORANGE CAKE (LAYER).

Cake: One cup of sugar; $\frac{1}{2}$ a cup of butter; 3 eggs; 2 cups of flour; $\frac{1}{2}$ a cup of milk; 1 teaspoonful of yeast powder.

Filling: Juice and grated rind of 1 orange, made stiff with powdered sugar; add the beaten white of 1 egg; spread this mixture between the layers.

CHOCOLATE CREAM PIES.

Beat to a cream $\frac{1}{2}$ a cup of butter and $1\frac{1}{4}$ cups of powdered sugar; add 2 well beaten eggs and $\frac{1}{2}$ a cup of milk; also 1 cup of sifted flour, into which has been mixed 1 teaspoonful of yeast powder; bake this in 4 well buttered pie plates for about 15 minutes in a moderate oven; put $\frac{1}{2}$ a pint of milk in a double boiler; put over the fire to boil; then stir in carefully the yolks of 2 eggs; 3 tablespoonfuls of powdered sugar, and level tablespoonful of flour; stir well; then add $\frac{1}{6}$ of a tablespoonful of salt; flavor with vanilla extract, and boil 15 minutes; put the cakes on plates; spread the cream over them; put on the top layer this mixture: One ounce of chocolate; 2 tablespoonfuls of sugar; 1 tablespoonful of boiling water; 3 tablespoonfuls of cream; the whites of 2 eggs.

STRAWBERRY GELATINE.

Drop whole strawberries into a mold of cooled lemon jelly, when not too hard. Eat with cream when cool.

APPLE PUFFS.

Pare and core your apples; slice them thin; put a layer in the bottom of your baking dish; sprinkle sugar over them, also the grated rind of a lemon; another layer of apples, another sprinkle of sugar and the grated rind of the lemon, and so continue until the dish is full; beat the yolks of 3 eggs, with 2 tablespoonfuls of sugar, until light; put 1 pint of milk in the double boiler; add the yolks and sugar; stir until it thickens; stand aside to cool; bake the apples until soft; when cold cover with the cold custard; whip the beaten whites, sweeten and flavor them; put over the custard and serve.

BEEF ICE.

Chop 1 pound of lean beef and put in a dish with 1 pint of cold water; cover tightly; put on the stove; let it be 15 minutes coming to a boil; boil 3 minutes; drain off; add salt to taste, and freeze.

MILK JELLY.

Beat 6 eggs thoroughly; add 2 dessert spoonsful of powdered sugar; flavor with vanilla extract or any preferred flavoring; add gradually 1 pint of milk, beating all the time; pour into a double boiler; put on the fire; stir until it thickens; pour into a mold. When cold, turn out and serve with cream.

DOUGHNUTS.

Two eggs; $1\frac{1}{2}$ cups of sugar; $\frac{1}{2}$ a nutmeg; pinch of salt; 2 teaspoonfuls of yeast powder; flour enough to roll; 1 cup of milk; 1 teaspoonful of lemon extract.

GOOSEBERRY PIE.

Simmer the gooseberries until they are soft and broken; add 1 tablespoon of butter to each quart of the berries, also 1 cup or more of sugar and the yolks of 4 eggs; bake in your pie plates. When cool, add a meringue of whipped whites, sweetened.

BOILED CUP CUSTARD.

Boil 1 quart of milk; add 6 eggs and 6 tablespoonfuls of sugar with nutmeg; stir thoroughly until it thickens; pour into custard cups and serve.

CORN STARCH CAKE.

One cup of sugar; $\frac{1}{2}$ cup of butter; $\frac{1}{2}$ cup of milk; 2 eggs; 1 cup of flour mixed with $\frac{1}{4}$ of a cup of corn starch; $1\frac{1}{2}$ teaspoonfuls of yeast powder; bake in small tins and eat while fresh. Flavor them to taste.

CHERRY PIE.

Line your pie plate; fill with stoned cherries; scatter sugar plentifully; cover and bake.

CHICKEN JELLY.

Remove the skin from a chicken and boil until tender; take the meat from the bones, allowing the bones to remain in

the water and boil longer; chop the meat fine; season with pepper and celery salt, a little mace and nutmeg. When the water in which the bones are has been reduced to a small cupful, strain and mix with the chicken. Put into a mold and harden.

CREAM CAKES.

Cake: Stir $\frac{1}{4}$ of a pound of butter into $\frac{1}{2}$ a pint of warm water; set on the fire and boil; then put in $\frac{3}{8}$ of a pound of flour; boil 1 minute, stirring constantly; when cool, add 4 eggs well beaten; drop on buttered paper and bake 10 minutes.

Filling: Two tablespoonfuls of corn starch; 1 egg; 1 cup of sugar; 1 pint of milk; and lemon flavoring; 1 teaspoonful of butter; boil until it thickens. When cool, split the cakes and fill.

GOLD CAKE.

Two cups of white sugar; yolks of 4 eggs. 1 cup of butter; 1 cup of milk; almond flavoring; flour enough to make it like cup cake; 3 teaspoonfuls of yeast powder.

APPLE TAPIOCA PUDDING.

Pour 1 quart of boiling water over 1 cup of tapioca; let it stand 1 hour; add 2 cups of sugar, lemon extract to taste; slice thinly 6 apples and stir into the tapioca; put into a baking dish; stir occasionally; bake 1 hour; grate nutmeg on the top.

COCOANUT COOKIES.

Three eggs; 2 cups of sugar; 1 cup of grated cocoanut; 1 cup of butter; 1 teaspoonful of lemon extract; flour enough to roll; 1 teaspoonful of yeast powder; bake in a quick oven.

CALF'S FOOT JELLY.

Boil 2 calves' feet well in 1 gallon of water, until reduced to 1 quart; when cold, take off fat; take the clear jelly and put into a saucepan; add to it 1 pint of sherry; $\frac{1}{2}$ a pound of sugar; the juice of 4 lemons and the beaten whites of 6 eggs; let the jelly boil a few minutes then strain into glasses.

CORN STARCH MERINGUE.

One quart of milk, boiled; add the yolks of 6 eggs; 1 cup of sugar; flavor with vanilla extract; add 3 tablespoonfuls of

corn starch, moistened; when it thickens pour into a dish; beat the whites to a froth; add sugar and flavoring; spread it on the top of the custard; set in the oven to brown only a little.

COFFEE CAKE.

One cup of strong coffee; 2 cups of sugar; 3 eggs; 1 cup of melted butter; 1 cup seedless raisins; $\frac{1}{2}$ cup of chopped citron; $\frac{1}{2}$ cup of milk; $1\frac{1}{2}$ pints of flour; nutmeg to taste; mix smooth; bake 1 hour.

FLOATING ISLAND.

Beat the yolks of 5 eggs well; stir in 4 tablespoonfuls of sugar; 2 teaspoonfuls of vanilla extract; add to this 1 quart of hot milk; carefully boil until it thickens; pour into your dish; when cool add the beaten whites sweetened and flavored.

COCOANUT CAKE.

One cup of butter; 2 cups of sugar; 3 cups of flour; 4 eggs; 1 cup of milk; 2 teaspoonfuls of yeast powder; $\frac{1}{2}$ of a grated cocoanut.

CANARY CREAM.

Dissolve 1 ounce of gelatine in a pint of water; heat it; then strain; add the juice of 3 oranges and the grated rind of 1; also the juice of 1 lemon; yolks of 4 eggs; 1 cup of sugar; stir until it thickens on the stove; then put in molds and place on ice.

FRUIT LAYER CAKE.

Light part: 1 cup of sugar; $\frac{1}{2}$ cup of butter; $\frac{1}{2}$ cup of milk; 2 cups of flour; $\frac{1}{2}$ teaspoonful of yeast powder; whites of 3 eggs; flavor with lemon extract.

Dark part: Yolks of 4 eggs; 1 cup of sugar; $\frac{1}{2}$ cup of butter; $\frac{1}{2}$ cup of strong coffee; 1 tablespoonful of brandy; $\frac{1}{2}$ teaspoonful yeast powder; $\frac{1}{2}$ cup of chopped raisins; spices to taste; 2 cups of flour.

Frosting for the layers: One cup of powdered sugar flavored with vanilla and the beaten whites of 3 eggs; spread between layers.

CRANBERRY PIE.

Stew 3 cups of cranberries; add 2 cups of sugar; strain; line your pie plates; fill with the jam; form diamond-shaped spaces for the upper crust.

WHITE MOUNTAIN CAKE.

One cup of butter; $1\frac{1}{2}$ cups sugar; 3 small cups of flour; 2 teaspoonfuls of yeast powder; $\frac{1}{2}$ cup of milk; 4 eggs; pinch of salt; lemon extract.

BLACKBERRY PUDDING.

One pint of milk; 2 eggs; 1 teaspoonful of salt; 1 teaspoonful of yeast powder sifted with flour enough for a stiff batter; stir in 1 pint of blackberries well dredged with flour; butter your dish; put in the pudding; cover securely; boil $2\frac{1}{2}$ hours. Eat hot with hard sauce.

DRIED APPLE CAKE.

Soak 1 cup of dried apples over night; add 1 cup of molasses; boil until soft; add 1 cup of butter; $1\frac{1}{2}$ cups of sugar; 3 eggs; 3 cups of flour; $1\frac{1}{2}$ cups of sour milk; spices to taste; 2 cups of seedless raisins; dissolve a little soda in the milk.

TUTTI FRUTTI.

To 1 quart of water ice mix, when frozen, $\frac{1}{2}$ pound of any canned fruit cut into small pieces; flavor with lemon; let stand in freezer till firm enough to serve.

CURRANT CAKE.

Four eggs; 1 cup of sugar; 1 cup of butter; 1 pint of flour; 1 teaspoonful of yeast powder; $1\frac{1}{2}$ cups of currants; 3 teaspoonfuls of lemon extract; bake slowly.

DRIED APPLE PIE.

Stew the apples; strain through a sieve; beat in 2 eggs; $\frac{1}{2}$ cup of butter; $\frac{1}{2}$ cup of sugar; spice if you wish; bake with a bottom crust; whip up the whites of 2 eggs; spread evenly on top; return to the oven to brown.

CUP PUDDINGS.

Four eggs; $\frac{1}{2}$ cup of butter; 1 cup of sugar; juice and grated peel of 1 lemon; 2 tablespoonfuls of milk; 2 cups of flour; 1 teaspoonful of yeast powder; fill small buttered cups; bake 20 minutes; eat hot, with liquid sauce.

BLANC MANGE.

Heat 2 cups of cream to boiling; stir in $\frac{1}{2}$ cup of sugar; $\frac{1}{2}$

ounce of gelatine that has been soaked in a little cold water 1 hour; beat until light; add flavoring and 1 glass of white wine; put into molds to cool. Eat with cream whipped.

RHUBARB PIE.

Cut rhubarb into small pieces; cover with water and cook slowly; add a lump of butter; 1 egg; sweeten to taste; lay cross bars of pastry on top; brush with egg also. Return to oven to glaze.

STRAWBERRY SHERBERT.

Crush 1 quart of strawberries to a smooth paste; add 3 pints of water; juice of 1 lemon; $\frac{3}{4}$ of a pound of sugar; let stand 3 hours; strain. Set on ice 3 hours before using.

SUNDERLAND PUDDING.

Take 1 pint of milk, 4 eggs, and 4 tablepoonfuls of flour; beat these very smoothly together; fill small buttered cups $\frac{2}{3}$ full; bake 20 minutes. Serve with strawberry sauce.

HICKORY NUT CAKE.

Whites of 5 eggs, beaten to a froth; $\frac{3}{4}$ of a cup of butter; $1\frac{1}{2}$ cups of sugar; $2\frac{1}{4}$ cups of flour; $1\frac{1}{4}$ teaspoonfuls of yeast powder; one cup of hickory nuts, chopped; flavor as desired.

WHITE CAKE.

Six eggs; 3 cups of powdered sugar; $1\frac{1}{2}$ cups of cream; 4 cups of flour; 2 teaspoonfuls yeast powder; almond extract to taste; bake 30 minutes in a moderate oven; beat thoroughly.

SALVATION PUDDING.

Soak $\frac{1}{2}$ box of gelatine in $\frac{1}{2}$ a cup of water 30 minutes; boil $\frac{1}{4}$ of a cup of rice 30 minutes; drain the rice; add to it 1 pint of whipped cream; $\frac{1}{2}$ of a cup of powdered sugar; 1 teaspoonful of vanilla; a gill of sherry; the dissolved gelatine; stir continuously until it begins to thicken on the stove; pour into a mold, and let stand for 2 hours.

PUFF PASTE STICKS.

Make thin strips of puff paste; wrap around funnel-shaped tins, and bake; slip off carefully; when cold fill with whipped cream.

FRUIT DESSERT.

Pare any kind of fruit; cut in even halves, quarters, or slices; arrange nicely in a glass dish; pour over it a dressing made of 4 tablespoonfuls of sugar; 2 tablespoonfuls of sherry; two dessertspoonfuls of maraschino; mix thoroughly until the sugar is dissolved; let stand 1 hour in the ice-chest.

ORANGE CAKE.

One-half a pound of butter; 12 ounces of flour; $\frac{1}{2}$ a pound of pulverized sugar; 2 ounces of cornstarch; 5 eggs; 3 teaspoonfuls of orange juice; bake in three deep tins 20 minutes in a moderate oven. Make an icing of $\frac{1}{2}$ a pound of pulverized sugar; 1 tablespoonful of boiling water, and the grated rind of 1 orange; add enough orange juice to make it smooth; cover one layer of the cake with the icing; place small pieces of orange on it; then sprinkle a little sugar over the oranges; then another layer of cake, icing, and fruit; the last layer ice smoothly on the top.

ANGELS' FOOD CAKE.

Grate enough chocolate to fill one cup; stir it into $1\frac{1}{2}$ cups of milk; add one cup of sugar; stir until smooth; then stir in one cup of melted butter; another cup of sugar; yolks of 3 well beaten eggs; one half a cup of milk; 2 cups of flour; 1 teaspoonful yeast powder.

WALNUT WAFERS.

Two eggs; pinch of salt; cup of brown sugar; 1 cup of chopped walnuts; mix with 2 tablespoonfuls of flour; add only enough flour to have the mixture drop easily from the spoon on greased tins; bake 5 minutes.

ORANGE JELLY.

One pint of orange juice; 1 pint of boiled water; $\frac{1}{4}$ of a pound of sugar; 1 large tablespoonful of cornstarch that has been dissolved in orange juice; boil altogether carefully for 5 minutes.

WINTER COFFEE CAKES.

One cup of hot milk; $\frac{1}{2}$ a teaspoonful of salt; 1 tablespoonful of sugar; 2 tablespoonfuls of butter; stir in the white of 1

egg and enough flour to make a soft dough; also 1-5 of a cake of yeast that has been dissolved in a little cold water; allow it to stand until light; roll thin into little cakes $\frac{1}{2}$ inch thick; place in buttered pans 2 inches apart and stand aside again in a warm place for an hour to rise; place sliced apple evenly on top of each one; sprinkle with cinnamon and sugar; brush lightly with the yolk of an egg, and bake in a moderate oven 20 minutes.

SPICE CAKES.

One cup of molasses; 1 cup boiling water; 3 cups of flour; 2 tablespoonfuls of melted butter; 1 teaspoonful of soda; 1 teaspoonful of cinnamon; $\frac{1}{2}$ a nutmeg; $\frac{1}{4}$ a teaspoonful of cloves; bake in gem pans 20 minutes.

SEA MOSS BLANC MANGE.

Wash a handful of sea moss in several waters; then let soak for 1 hour; boil 1 quart of milk; stir in the moss until dissolved; sweeten to taste; flavor with rosewater or any desired flavoring; strain; pour into a mold. When cold eat with cream.

GRAHAM PUDDING.

Into a cup of boiling water that has been salted, stir in 1 cup of Graham flour that has been made smooth with cold water; stir in also 1 cup of milk when smooth; let boil carefully $\frac{1}{2}$ an hour; add nutmeg to taste. Use powdered sugar and cream for a sauce.

ARROWROOT JELLY.

Two teaspoonfuls of arrowroot made smooth with cold water; stir it into 1 cup of boiling water carefully; add 2 teaspoonfuls of sugar, 1 teaspoonful of lemon extract; boil until it thickens and pour into a mold. Set on ice.

PALATABLE DRIED FRUIT.

Wash quickly and thoroughly the fruit twice; drain; put your fruit now in a granite dish; cover with water; let soak a day and night; then take carefully out of the water and put it in a porcelain-lined kettle; pour over the fruit the water left in the granite dish after the dregs have settled; add enough water to cover the fruit; boil one hour on the range; add sugar

a little, just before taking out of the fruit; let it boil again once, and your fruit is ready. Apricots, plums and peaches are very good prepared in this way.

FIG CAKE.

Six eggs, 1 wine glass of brandy, 1 teaspoonful of nutmeg, 1 pound of pulverized sugar, 1 pound of butter, 1 pound of flour, 1 teaspoonful of yeast powder, 1 pound of chopped figs; bake in a moderate oven 1½ hours.

RASPBERRY WHIP.

Take a wine glass and half fill it with raspberry jelly or jam; fill the glass with whipped cream.

RICE CUP PUDDING.

Boil a cup of rice in a quart of water; add a teaspoonful of salt; let the rice boil 1 hour; fill your cups with the rice while it is hot; put on the ice for 2 or 3 hours, then turn out. Serve with cream and sugar.

TAPIOCA JELLY.

Soak 1 cup of tapioca in 3 cups of cold water 3 hours; put it in your double boiler; if necessary, add more water and heat, stirring occasionally; if not clear enough, add water that has been boiled; after the tapioca commences to thicken flavor with juice and grated peel of 1 lemon; sweeten to taste; pour into a mold and put on the ice. Cream is used for the sauce, flavored as one may desire.

BAKED PEARS.

Peel and quarter the pears; put into the porcelain-lined dish, well covered with water; bake in a moderate oven until tender; take out the pears carefully; put the syrup on the stove; add ½ cup of sugar to 6 pears; let it boil well, adding a little lemon juice to taste; pour over the pears and serve when cold.

BAKED APPLES.

Wash the apples; do not pare them, core them; put them into your porcelain-lined dish; put 1 cup of water in the bottom of dish; cover them, and bake until tender, basting

occasionally with their liquor just before taking out; add a little cinnamon and sugar to each apple. Eat with cream and sugar.

PINEAPPLE DELECTABLE.

Peel, slice and cut into small dice the whole pineapple; put it into your double boiler and when it is steamed clear pour into it 1 pound of sugar to a 1-pound pineapple; boil $\frac{1}{2}$ hour; set away to cool; make a pudding of 1 cup of bread crumbs; $\frac{1}{2}$ cup of sugar; 4 eggs; 1 cup of milk; 2 teaspoonfuls butter; mix the ingredients well; put a layer in the bottom of a buttered dish; spread thickly with the pineapple; then another layer of the mixture, and so on until the dish is filled; bake in a moderate oven 1 hour. Serve with custard sauce.

ORANGE SALAD.

Peel and slice thin 6 oranges; spread nicely in a glass dish in layers, putting between the layers powdered sugar and grated cocoanut. Serve as soon as made.

BAKED COCOANUT PUDDING.

One cup of sugar; 1 cup of milk; 6 eggs; 2 teaspoonfuls of vanilla extract; $\frac{1}{2}$ a pound of grated cocoanut; when well mixed stir in 1 cup of stale cake that has been crumbled fine; save out three whites for a meringue for the top of the pudding, which spread on while the pudding is warm; return to oven to brown a little.

CITRON CAKE.

Six eggs; 1 pound of flour; 1 pound of powdered sugar; $\frac{3}{4}$ of a pound of butter; 2 cups of cream; 1 whole nutmeg; 1 tablespoonful of rosewater; $\frac{1}{4}$ of a pound of citron cut into thin slices and dredged with flour; 1 teaspoonful of yeast powder.

PEACH PIE.

Stew fresh peaches that have been peeled and sliced, sweeten to taste, and set aside to cool; line your pie plate with good paste, fill with the peaches, and bake; when done spread over the top a white meringue, sweetened and flavored; brown in the oven; set away until cool.

ALMOND ICE CREAM.

One quart of cream; 1 pint of milk; 2 cups of sugar; 2 well beaten eggs; 1 tablespoonful of corn starch; 2 tablespoonfuls of almond extract. Boil the mixture; cool; freeze.

BOILED CORN MEAL PUDDING.

Boil 1 quart of milk; stir in carefully 1 quart of corn meal; add a teaspoonful of salt, and $\frac{1}{2}$ a pound of chopped suet; also 3 tablespoonfuls of sugar, and 3 eggs; put in a floured pudding bag when cold; allow for swelling; boil 5 hours. Eat with hard sauce.

APPLE BUTTER.

Take juicy apples, pare, core, and slice them; put in your kettle the apples covered with the best of cider; boil carefully, stirring constantly; when the apples are thoroughly cooked drain them; add lemon sliced, and ginger, and sugar to taste; return to kettle, pour over the liquor that remained, and boil down to the right consistency.

BAKED CUP PUDDINGS.

One-half a pint of cream; $\frac{1}{2}$ a pint of milk; a pinch of salt; sufficient flour to make a stiff batter; 1 teaspoonful of yeast powder; 1 egg; 1 tablespoonful of sugar; bake 15 minutes in cups. To be eaten with liquid sauce.

CURRANT DUMPLINGS.

Two well beaten eggs; 1 tablespoonful of sugar; 1 tablespoonful of nutmeg; juice and grated peel of one lemon; 4 ounces of suet, chopped; 4 ounces of currants; 2 ounces of bread crumbs; stir all the ingredients well together with some milk; fry them a light brown color in butter. Serve with hot sauce.

PEACH QUEEN.

Dissolve $\frac{1}{2}$ a box of gelatine in $\frac{1}{2}$ a cup of water; then add 1 cup of pulverized sugar; 1 teaspoonful of vanilla extract, and 1 quart of whipped cream; set on ice and stir until it thickens; turn into a mold and stand on the ice; when ready to serve turn into your dish; arrange peaches that have been peeled and quartered all over the cold cream; sprinkle powdered sugar all over the peaches. Serve at once.

CUP CAKES.

One-half a cup of melted butter; $\frac{1}{2}$ a cup of sugar; 1 teaspoonful of vanilla extract; 2 eggs; 1 quart of flour; 3 teaspoonfuls of yeast powder; bake in cups or rings.

LEMON ICE CREAM.

One pint of cream; 1 quart of milk; 6 eggs; 1 pound of sugar; 2 tablespoonfuls of lemon extract; mix thoroughly; put your mixture in a double boiler and let it just come to a boil; set aside to cool; then freeze.

GINGER CAKES.

Two cups of sour milk; stir into it 1 teaspoonful of saleratus; $1\frac{1}{2}$ cups of melted butter; 2 cups of molasses; 2 teaspoonfuls of ginger, and flour sufficient to roll well; cut into desired shapes and bake in a hot oven 10 minutes.

DRIED APPLE PUDDING.

Soak the dried apples over night; then boil until soft; chop fine; stir this into a batter made of stale bread that has been soaked in cream or milk; boil it in a floured bag. Eat with hot liquid sauce that has been flavored with a cup of juice.

WINE WHEY.

Put into your double boiler 1 pint of milk; when it comes to a boil add a teaspoonful of sugar and a gill of white wine; let it boil again once thoroughly, then strain immediately.

ORANGE CUSTARD.

One cup of sugar; juice of 1 orange and the grated rind; 1 cup of milk; a pinch of salt; 3 eggs. Bake in a moderate oven $\frac{1}{2}$ hour.

TEA CAKE.

One cup of sugar; $\frac{1}{2}$ cup of butter; 3 eggs; 1 teaspoonful of rose extract; $\frac{1}{2}$ cup of milk; a little salt; 1 teaspoonful of yeast powder; $2\frac{1}{2}$ cups of flour.

WINE PUDDING.

Dissolve $\frac{1}{2}$ box of gelatine in $\frac{1}{2}$ pint of water; then add the juice and rind of 1 lemon; 4 ounces of sugar; yolks of 2

eggs and $\frac{1}{2}$ pint of sherry wine; put into your double boiler and boil 3 minutes; strain and pour into your molds. Serve with cream and sugar when cold.

LEMON CAKE.

Six well beaten eggs; 1 cup of milk; juice and grated rind of 1 lemon; 1 cup of melted butter; 3 cups of sugar; 4 cups of sifted flour; 1 teaspoonful of yeast powder.

PRUNE PIE.

Two cups of prunes covered with water; let stand over night; then add 1 cup sugar; 1 teaspoonful lemon extract; also a little water if too dry; heat through on the stove; then fill your pie plates; cover them with good crust; bake $\frac{1}{2}$ hour.

LEMON JELLY.

Dissolve 1 box of gelatine in 1 pint of cold water; add 2 pints of boiling water; $1\frac{1}{2}$ cups of sugar and juice of 3 lemons or 1 bottle of lemon extract; strain and pour into your mold and set on the ice. Eat with cream.

HUCKLEBERRY SHORTCAKE.

One pint of milk; 2 tablespoonfuls of butter; 1 teaspoonful of salt; 1 quart of flour; 2 teaspoonfuls of yeast powder; roll out in 2 cakes and bake in a hot oven; spread huckleberries plentifully between the layers; sprinkle with whipped cream sweetened; put on the top layer powdered sugar. Eat while hot if possible.

CORN STARCH PUDDING.

Put the double boiler on the fire; put into it a pint of milk; a pinch of salt; when it boils add three tablespoonfuls of corn starch that has been made smooth with milk; also 1 teaspoonful of vanilla extract; 1 cup of sugar and the beaten whites of 3 eggs; stir well until it thickens; pour into a mold; set away to cool. Serve with liquid sauce.

BANANA ICE CREAM.

Rub 6 bananas through a puree strainer; add a pinch of salt; sweeten to taste; juice of 1 lemon; 1 quart of cream;

4 eggs; 1 cup of sugar will make it very sweet; heat the mixture, stirring well; when cool, freeze.

DAINTY CAKE.

One-half pound of butter; 1 pound of sugar; 6 eggs; 1 cup of milk; 1 tablespoonful of rose water; 1 pound of flour; 1 teaspoonful of yeast powder; frost the top; use rose water for the flavor.

GINGER BREAD.

One cup of molasses; 1 cup of sugar; $\frac{2}{3}$ of a cup of butter; 1 teaspoonful of cinnamon; $\frac{1}{2}$ teaspoonful of cloves; $\frac{1}{2}$ teaspoonful of ginger; 1 egg; 1 teaspoonful of baking soda dissolved in 1 cup of hot water; $\frac{1}{2}$ teaspoonful of salt; 4 cups of flour. Bake slowly.

INDIAN PUDDING.

Scald 1 pint of milk; add a tablespoonful of butter; pinch of salt; 3 tablespoonfuls of Indian meal; 1 cup of molasses; 1 cup of cold milk; 3 eggs and spices to taste. Bake slowly 2 hours.

STRAWBERRY BAKED CUSTARD.

One pint of milk; 4 eggs; 1 ounce of corn starch; 1 teaspoonful of lemon extract; $\frac{1}{4}$ of a pound of sugar; line your tart pans with puff paste; put in then a layer of strawberry jam; boil your custard until it thickens; set aside to cool; then fill up the tarts with this custard; then bake in a good oven.

BAKED QUINCES.

Wipe 6 quinces; take out seeds with a corer; fill each cavity with sugar and a bit of butter; put them into a pan and add a cup of water; bake slowly for 1 hour; baste frequently, adding more water if necessary; when tender, take each quince up carefully and place in a dish; add more water and sugar to the liquid in the pan, and boil on the stove until the sugar is dissolved; pour the syrup then over the fruit. Eat with cream.

BABY'S CAKE.

Two eggs; 1 cup of sugar; $\frac{1}{2}$ cup of butter; $\frac{2}{3}$ cup of milk; 2 teaspoonfuls of vanilla extract; 2 teaspoonfuls of

baking powder; $1\frac{3}{4}$ cups of flour; bake in a moderate oven $\frac{1}{2}$ an hour. When cold, frost with chocolate.

CRANBERRY JELLY.

Put 1 quart of cranberries in a granite dish; add 1 pint of water and boil until soft; strain through a collander; return to the granite dish; add $3\frac{1}{2}$ cups of sugar; boil 3 minutes; pour into your mold. Serve when cold.

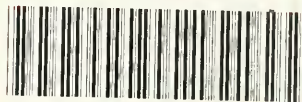
PLAIN ICE CREAM.

To make 6 quarts, take 2 quarts of cream; two quarts of milk; a pinch of salt; 3 cups of sugar; 4 eggs; 1 tablespoonful of vanilla extract; heat thoroughly; cool; then freeze.

ORANGE MARMALADE.

Pare your oranges; chop the rind into shreds; boil the rind in 3 waters until tender; seed the oranges; chop them into very small pieces; drain all the juice over the sugar, stirring the sugar until it is dissolved, adding some water, and boil about 15 minutes; allow 1 pound of sugar to a pound of fruit; add to the sugar the cooked peel, the chopped oranges and boil $\frac{1}{2}$ an hour. When cold, it is ready for use.

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